

English Grill
Later Dinner Valentine menu 2010

Soup

Lobster bisque
Sweet corn ragoût

Salad

Duck confit
Spinach endive salad
Caramelized apple
Xeres mustard vinaigrette

Intermezzo

Dragon fruit love potion

Entrée

Pacific Onaga snapper
Hon-shimeji mushrooms
Yuzu lemon grass beurre blanc

Or

Beef filet mignon
Cauliflower gratin Taleggio cheese
Oven dried tomato chutney sauce

Dessert

Chocolate mousse, wild berry mousse
Fresh wood berries
Picasso sauce

Accompanied by Perrier Jouët Champagne

Selection of regular or decaffeinated coffee

\$85 per person plus tax and gratuity
Saturday February 13th seating at 8:00pm to 9:00pm
Sunday February 14th seating from 6pm to 9pm
Available with room packages